

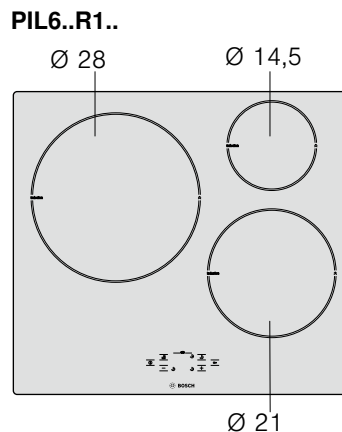
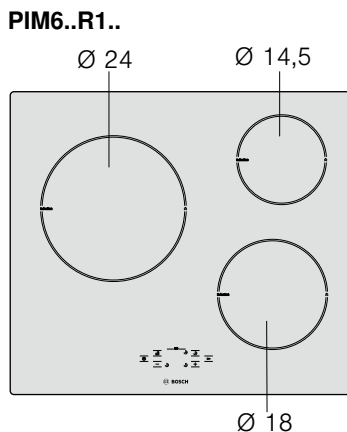


PIL6..R1..., PIM6..R1..
Hob



BOSCH

[en] Instruction manual



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Additional information on products, accessories, replacement parts and services can be found at www.bosch-home.com and in the online shop www.bosch-eshop.com

⚠ Safety precautions

Please read this manual carefully. Please keep the instruction and installation manual as well as the appliance certificate in a safe place for later use or for subsequent owners.

Check the appliance after removing it from the packaging. If it has suffered any damage in transport, do not connect the appliance, contact the Technical Assistance Service and provide written notification of the damage caused,

otherwise you will lose your right to any type of compensation.

This appliance must be installed according to the installation instructions included.

This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors.

This appliance is not intended for operation with an external clock timer or a remote control.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capacity or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

Risk of fire!

- Hot oil and fat can ignite very quickly. Never leave hot fat or oil unattended. Never use water to put out burning oil or fat. Switch off the hotplate. Extinguish flames carefully using a lid, fire blanket or something similar.
- The hotplates become very hot. Never place combustible items on the hob. Never place objects on the hob.
- The appliance gets hot. Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.

- The hob switches off automatically and can no longer be operated. It may switch on unintentionally at a later point. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

Risk of burning!

- The hotplates and the area around them get very hot. Never touch the hot surfaces. Keep children away.
- The hotplate heats up but the display does not work. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Metal objects on the hob quickly become very hot. Never place metal objects (such as knives, forks, spoons and lids) on the hob.
- After each use, always turn off the hob at the main switch. Do not wait until the hob turns off automatically after the pan is removed.

Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.

- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Cracks or fractures in the glass ceramic may cause electric shocks. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

Electromagnetic hazards!

This appliance complies with safety and electromagnetic compatibility standards. However, people with pacemakers or insulin pumps must refrain from using this appliance. It is impossible to ensure that all of these devices available on the market comply with current electromagnetic compatibility standards, and that interference which may prevent the device from working correctly will not occur. It is also possible that people with other types of devices, such as a hearing

aids, could experience some discomfort.

Malfunction risk!

The hob is equipped with a fan in the lower section. If there is a drawer under the hob it should not be used to store small objects or paper, since they could damage the fan or interfere with the cooling if they are sucked into it.

There should be a minimum of 2 cm between the contents of the drawer and fan intake.

Risk of injury!

- When cooking in a bain marie, the hob and cooking container could shatter due to overheating. The cooking container in the bain marie must not directly touch the bottom of the water-filled pot. Only use heat-resistant cookware.
- Saucepans may suddenly jump due to liquid between the pan base and the hotplate. Always keep the hotplate and saucepan bases dry.

Elements that may damage the appliance

Caution!

- Rough pan bases may scratch the hob.
- Avoid leaving empty pots and pans on the hotplate. Doing so may cause damage.
- Do not place hot pans on the control panel, the indicator area, or the hob frame. Doing so may cause damage.

- Hard or pointed objects dropped on the hob may damage it.
- Aluminium foil and plastic containers will melt if placed on the hotplate while it is hot. The use of laminated sheeting is not recommended on the hob.

Overview

The following table presents the most common damage caused:

| Damage | Cause | Measure |
|-----------|---|--|
| Stains | Food spillage | Immediately remove spilt food using a glass scraper. |
| | Unsuitable cleaning products | Only use cleaning products specifically designed for glass-ceramic hobs. |
| Scratches | Salt, sugar and sand | Do not use the hob as a tray or working surface. |
| | Pans with rough bottoms may scratch the glass ceramic | Check pans. |
| Fading | Unsuitable cleaning products | Only use cleaning products specifically produced for glass-ceramic hobs. |
| | Contact with pans | Lift pots and pans before moving them around. |
| Chips | Sugar, substances with a high sugar content | Immediately remove spilt food using a glass scraper. |

Protecting the environment

Unpack the appliance and dispose of its packaging in such a way that no damage is caused to the environment.

Environmentally-friendly disposal of waste products



This appliance conforms to the Waste Electrical and Electronic Equipment Directive WEEE 2002/96/EC. This directive defines the framework for recycling used appliances within European territory

Energy-saving advice

- Always place the correct lid on cookware. Cooking with an uncovered pan will result in a four-fold increase in energy use. Use a glass lid to provide visibility and avoid having to lift the lid.
- Use cookware equipped with a solid, flat bottom. Curved pan bases increase energy consumption.
- The diameter of the pan base must match the size of the hotplate. If not, energy may be wasted. Note: The manufacturer normally indicates the pan's upper diameter. This is normally greater than the diameter of the pan's base.
- Choose cookware of a size suited to the amount of food you are going to cook. A large pan that is only half full will use a lot of energy.
- Use a small amount of water when cooking. This saves energy, and vegetables retain their vitamins and minerals.
- Select a lower power level.

Induction cooking

Advantages of induction cooking

Induction cooking represents a radical change from the traditional method of heating; the heat is generated directly in the pan. It therefore offers a number of advantages:

- Time savings for cooking and frying; since the pan is heated directly.
- Energy is saved.
- Care and cleaning are simpler. Foods that have spilt do not burn as quickly.
- Heat and safety control; the hob supplies or cuts off power immediately when the control knob is turned on. The induction hotplate stops supplying heat if the pan is removed without having previously switched it off.

Suitable pans

Ferromagnetic pans

Only ferromagnetic pans are suitable for induction cooking, these may be made from:

- enamelled steel
- cast iron
- special cutlery for stainless steel induction pan

To determine whether a pan is suitable, check to see if a magnet will stick to it.

Other suitable cookware for induction

There are other types of cookware especially made for induction whose base is not entirely ferromagnetic.



When using large cookware on a smaller ferromagnetic zone, only the ferromagnetic zone heats up, so heat might not be uniformly distributed.

Cookware with aluminium on the base reduce the ferromagnetic zone, so less heat may be supplied or be difficult to detect.

For good cooking results, the diameter of the cookware's ferromagnetic area should match the size of the hotplate. If cookware is not detected on a hotplate, try it on the next smaller hotplate down.

Unsuitable pans

Never use pans made from:

- common thin steel
- glass
- earthenware
- copper
- aluminium

Characteristics of the pan base

The characteristics of the pan base may affect the uniformity of the cooking results. Pans made from materials which help diffuse heat, such as stainless steel sandwich pans, distribute heat uniformly, saving time and energy.

Absence of pan or unsuitable size

If no pan is placed on the selected hotplate, or if it is made of unsuitable material or is not the correct size, the power level displayed on the hotplate indicator will flash. Place a suitable pan on the hotplate to stop the flashing. If this takes more than 90 seconds, the hotplate will switch off automatically.

Empty pans or those with a thin base

Do not heat empty pans, nor use pans with a thin base. The hob is equipped with an internal safety system. However, an empty pan may heat up so quickly that the "automatic switch off" function may not have time to react and the pan may reach very high temperatures. The base of the pan could melt and damage the glass on the hob. In this case, do not touch the pan and switch the hotplate off. If it fails to work after it has cooled down, please contact the Technical Assistance Service.

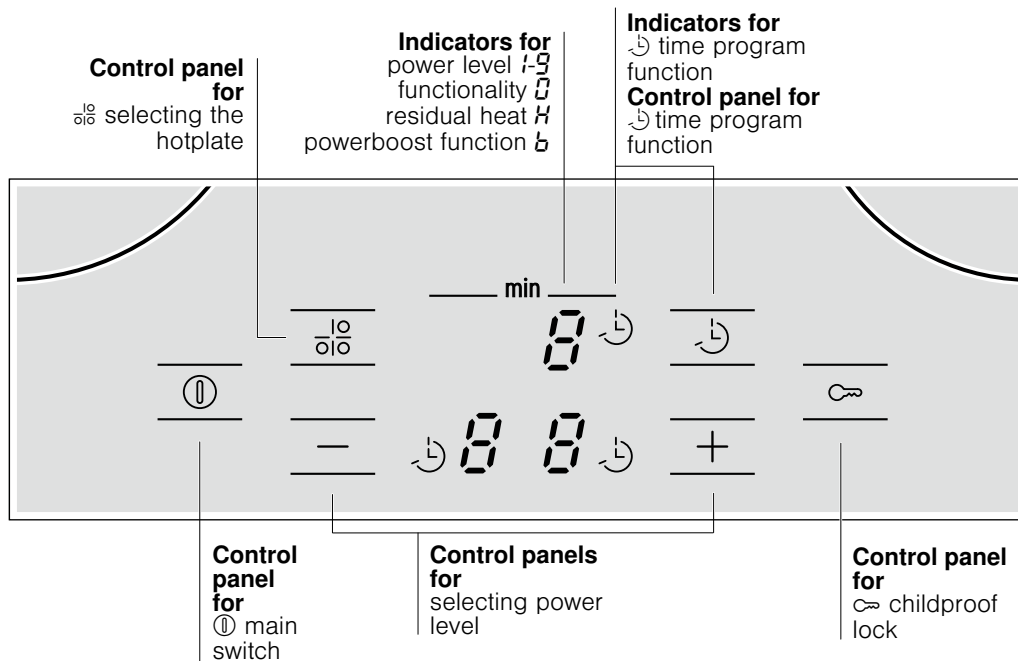
Pan detection

Each hotplate has a minimum limit for detecting pans, which varies depending on the material of the pan being used. You should therefore use the hotplate that is most suitable for the diameter of your pan.

Familiarise yourself with the appliance

These instructions for use are applicable to other hobs. On page 2 an overview of the models is provided, along with information on measurements.

The control panel



Control surfaces

Pressing a symbol activates its corresponding function.

Notes

- The settings will not change if several symbols are pressed at the same time. This enables the programming zone to be cleaned when food is spilt.
- Always keep the control surfaces dry. Moisture can affect proper functioning.

The hotplates

| Hotplate | Turning on and off |
|---|---|
| ○ Single hotplate | Always use cookware of a suitable size. |
| Use only cookware suitable for induction cooking; see the section on suitable cookware. | |

Residual heat indicator

The hob has a residual heat indicator *H* on each hotplate, which lights up when they are hot. Avoid touching them when this indicator is lit.

The *H* light will remain on while the hotplate is hot, even after the hob has been turned off.



If the pan is removed before the hotplate is switched off, the *H* will appear and alternate with the selected power level.


Programming the hob

This section will show you how to program the hotplates. The table contains power levels and cooking times for several dishes.

Switching the hotplate on and off

The range is turned on and off using the main switch.

To switch on: press the  symbol. The indicator next to the main switch and the  indicators light up. The range is ready for use.

To switch off: press the  symbol until the indicators go out. All hotplates are turned off. The residual heat indicator will remain lit until the hotplates have cooled down sufficiently.

Note: The range switches off automatically when all the hotplates have been turned off for more than 20 seconds.

Set the hotplate

Select the required power level with the + and - symbols.



Power level 1 = minimum power.

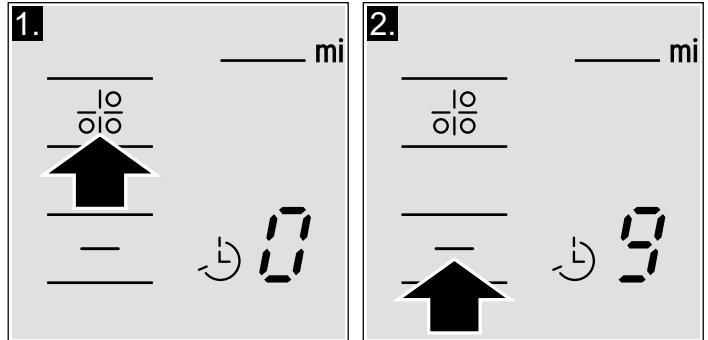
Power level 9 = maximum power.

Each power level has an intermediate setting. This is marked with a dot.

Setting the power level


The range should be switched on.

1. Press the  symbol several times until the  indicator of the required hotplate lights up.
2. Within the next 5 seconds, press the + or - symbol. The basic setting appears:
 - + symbol, power level 1.
 - symbol, power level 9.



3. To change the power level: select the hotplate and press the + or - symbol until the required power level appears.

To switch off the hotplate

Select the hotplate and then press the + or - symbol until  symbol appears.

The hotplate turns off and the residual heat indicator appears.

Note: If no pan has been placed on the induction hotplate, the selected power level flashes. After a certain time, the hotplate switches off.

Cooking guidelines table

The table below contains some examples.

Cooking times depend on the power level, type, weight and quality of the food. As such they are approximate.

Power levels affect cooking results.

When heating purées, creams and thick sauces, stir occasionally.

Use power level 9 to begin cooking.

| | Power level | Cooking time (minutes) |
|---|-------------|------------------------|
| Melt | | |
| Chocolate, chocolate coating, butter, honey | 1-1. | - |
| Gelatine | 1-1. | - |
| Heating and keeping warm | | |
| Stew (e.g., lentils) | 1-2 | - |
| Milk** | 1.-2. | - |
| Sausages heated in water** | 3-4 | - |
| Defrosting and heating | | |
| Frozen spinach | 2.-3. | 5-15 min |
| Frozen goulash | 2.-3. | 20-30 min |
| Slow cooking, simmering | | |
| Potato dumplings | 4.-5.* | 20-30 min |
| Fish | 4-5* | 10-15 min |
| White sauces (e.g., bechamel) | 1-2 | 3-6 min |
| Whipped sauces (e.g., Bearnaise, Hollandaise) | 3-4 | 8-12 min |

* Uncovered cooking

** Uncovered



| | Power level | Cooking time (minutes) |
|--|-------------|---------------------------|
| Boiling, steaming, sautéing | | |
| Rice (with a double amount of water) | 2-3 | 15-30 min |
| Rice pudding | 2-3 | 25-35 min |
| Unpeeled potatoes | 4-5 | 25-30 min |
| Peeled potatoes with salt | 4-5 | 15-25 min |
| Pasta | 6-7* | 6-10 min |
| Soups | 3.-4. | 15-60 min |
| Vegetables | 2.-3. | 10-20 min |
| Greens, frozen foods | 3.-4. | 7-20 min |
| Cooked in a pressure cooker | 4.-5. | - |
| Stewing | | |
| Meat roll | 4-5 | 50-60 min |
| Stew | 4-5 | 60-100 min |
| Goulash | 3.-4. | 50-60 min |
| Bake / Fry with a little oil** | | |
| Steaks, plain or breaded | 6-7 | 6-10 min |
| Frozen steaks | 6-7 | 8-12 min |
| Chops, plain or breaded | 6-7 | 8-12 min |
| Beefsteak (3 cm thick) | 7-8 | 8-12 min |
| Chicken breast (2 cm thick) | 5-6 | 10-20 min |
| Frozen chicken breast | 5-6 | 10-30 min |
| Plain fish and fish fillet | 5-6 | 8-20 min |
| Breaded fish and fish fillet | 6-7 | 8-20 min |
| Frozen breaded fish (e.g., fish fingers) | 6-7 | 8-12 min |
| Prawns and shrimps | 7-8 | 4-10 min |
| Frozen meals (e.g., stir-fries) | 6-7 | 6-10 min |
| Pancakes | 6-7 | fry individually |
| Omelette | 3.-4. | fry individually |
| Fried eggs | 5-6 | 3-6 min |
| Frying** (150-200 g per serving with 1-2 l. of oil) | | |
| Frozen foods (e.g., French fries, chicken nuggets) | 8-9 | fry one portion at a time |
| Frozen croquettes | 7-8 | |
| Meatballs | 7-8 | |
| Meat (e.g., chicken pieces) | 6-7 | |
| Fish, in breadcrumbs or batter | 6-7 | |
| Greens, mushrooms, in breadcrumbs or batter (e.g., baby mushrooms) | 6-7 | |
| Confectionary products (e.g., fritters, fruit in batter) | 4-5 | |
| * Uncovered cooking | | |
| ** Uncovered | | |


Childproof lock


The hob can be protected against being accidentally turned on, to ensure that children do not switch on the hotplates.

Turning on and off the childproof lock.

The range should be turned off.

To turn on: press the  symbol for approx. 4 seconds. The indicator next to the  symbol lights up for 10 seconds. The range is locked.

To turn off: press the  symbol for approx. 4 seconds. The range is unlocked.

Note: The childproof lock can be accidentally activated by the presence of water spilled while cleaning, food that has spilled over or objects resting on the  symbol.

Activating and deactivating the childproof lock

With this function, the childproof lock automatically activates when a hob is switched off.

Activating and deactivating

See the "Basic Settings" section.

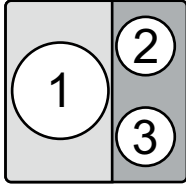
Powerboost function

The Powerboost function can be used to heat large amounts of water more quickly than the power level 9.

Use limitations

This function is available on all hotplates, provided that no other hotplate in the same group is operating, (see picture). If this is not the case, the **b** and 9 symbols will flash on the selected hotplate display; then it will automatically set the power level 9.

In hotplate number 1, the Powerboost function can be activated at any time.



To activate

1. Select the power level 9.
2. Press the + symbol. On the hotplate, the **b** indicator will appear.

The function has been activated.

To deactivate

1. Select a hotplate.
2. Press the - symbol. The **b** symbol will disappear and the hotplate will return to the 9 power level.
The Powerboost function has been deactivated.

Note: In certain circumstances, the Powerboost function may turn off automatically in order to protect the electronic components inside the hob.

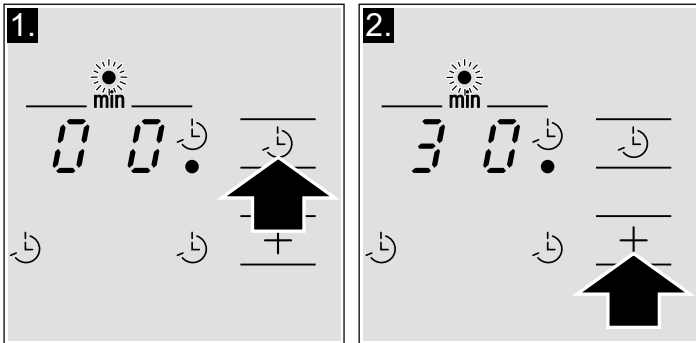
Time program function

This function allows the selected hotplate to be switched off automatically after a preset time by inserting the cooking time.

How to program

The hob should be switched on.

1. Select the required hotplate and power level.
Then press the **b** symbol until the **00** indicator is displayed.
The indicator lights up on the selected hotplate.
2. Set the time using the + or - symbols.
+ = 30 minutes
- = 10 minutes



After a few seconds, the timer will start to count down.

Once the time has elapsed

The hotplate turns off, there is a warning sound and the **b** indicator lights up. Press the **b** symbol. The indicators go out and the sound stops.

To cancel or change the time

Select the hotplate with the **b** symbol. Press the **b** symbol and change the cooking time with the + or - symbols or set to **00**.

Note: Any cooking time can be programmed up to 99 minutes.

Basic settings

The device has several basic settings. These settings may be adapted to the user's individual needs.

| Indicator | Function |
|-------------------|------------------------|
| c i | Childproof lock |
| b | Deactivated.* |
| i | Activated. |


*Factory settings

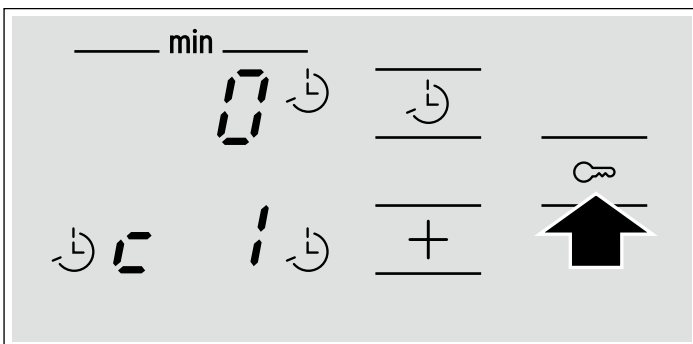
| Indicator | Function |
|-----------|---|
| c 2 | Sound signals 0 Confirmation beep and error signal deactivated. ! Only confirmation beep deactivated. 2 All signals activated.* |
| c 5 | Automatic time limitation. 0 Basic setting: switch off after 1-10 hours.* ! The basic setting is halved: switch off after 0.5 - 5 hours. 2 The basic setting is quartered: switch off after 0.25 - 2.5 hours. |
| c 6 | Duration of the time program function warning signal ! 10 seconds.* 2 30 seconds. 3 1 minute. |
| c 7 | Power-Management function 0 = Deactivated.* ! = 1,000 W. minimum power. ! = 1,500 W. 2 = 2,000 W. etc. 9 or 9. = maximum power of the hob. |
| c 0 | Return to basic settings 0 Personal settings.* ! Return to factory settings. |

*Factory settings


To access the basic settings

The range should be turned off.

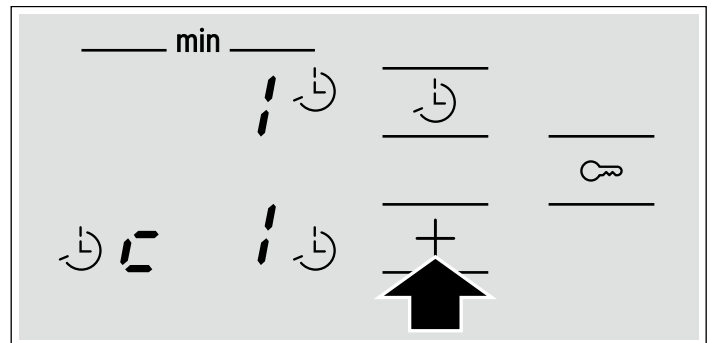
1. Turn on the range with the main switch.
2. Within the next 10 seconds, press the  and hold for 4 seconds.




c ! appears in the lower display.

3. Press the  several times until the required setting indicator appears.

4. Then select the required setting using the + and - symbols. The setting appears on the upper right of the display.



5. Press the  again and hold it for 4 seconds. The settings have been properly saved.

Quit

To leave the basic settings, turn off the hob at the main switch.

Care and cleaning

The advice and warnings contained in this section aim to guide you in cleaning and maintaining the hob, so that it is kept in the best possible condition

Hob

Cleaning

Clean the hob after each use. This prevents food remains left on the surface from burning. Wait until the hob is cold enough before attempting to clean it.

Only use cleaning products specifically designed for glass-ceramic hobs. Follow the instructions provided on the packaging.

Do not use:

- Abrasive products
- heavy-duty cleaners, like oven sprays and stain removers
- Pads that may scratch
- High-pressure or steam cleaners

Glass scraper

Remove dried-on food remains using a glass scraper.

1. Release the scraper safety catch
2. Use the blade to clean the hob surface

Do not attempt to clean the hob surface with the base of the scraper. This could result in scratching.

Risk of injury!!

The blade is extremely sharp. Risk of cuts. Protect the blade when not in use. Replace the blade immediately when any imperfections are found.

Care of the appliance

Apply an additive to protect and preserve the hob. Follow the advice and warnings provided with the product.

Hob frame

In order to avoid damage to the hob frame, follow the indications below:

- Use only slightly soapy hot water
- Do not use sharp or abrasive products
- Do not use a glass scraper

Fixing malfunctions

Malfunctions are commonly due to small details. Before calling the Technical Assistance Service, you should consider the following advice and warnings.

| Indicator | Malfunction | Solution |
|---|--|---|
| none | The electric power supply has been interrupted. The appliance has not been correctly connected according to the connection diagram. Electronic system malfunction. | Use other electrical appliances to check whether there has been a power cut. Check that the appliance has been connected correctly according to the connection diagram. If the above checks do not resolve the malfunction, contact the Technical Assistance Service. |
| <i>E</i> flashes | The control panel is damp or an object is resting on it. | Dry the control panel area or remove the object. |
| <i>E</i> + number / <i>d</i> + number / <i>e</i> + number / | Electronic system malfunction. | Turn the hob off from the mains. Wait 30 seconds or so and switch it back on.* |
| <i>F0/F9</i> | There is an internal error in the operation. | Turn the hob off from the mains. Wait 30 seconds or so and switch it back on.* |
| <i>F2</i> | The electronic system has overheated and the corresponding hotplate has been switched off. | Wait for the electronic system to cool down. Then push any symbol on the hob.* |
| <i>F4</i> | The electronic system has overheated and all the hotplates have been switched off. | |
| <i>F8</i> | The hotplate has been working non-stop too long at a high power level. | The automatic time stop has been activated. Press any symbol on the control panel. The indicator goes out. The hob may now be switched back on. |
| <i>U1</i> | Incorrect supply voltage, outside normal operating limits. | Please contact the local electricity board. |
| <i>U2/U3</i> | The hotplate has overheated and has switched off in order to protect its cooking surface. | Wait until the electronic system has cooled down sufficiently before switching the hotplate back on. |

* If the indication persists, call the Technical Assistance Service.

Do not rest hot pans on the control panel.

Normal noise while the appliance is working

Induction heating technology is based on the creation of electromagnetic fields that generate heat directly at the base of the pan. Depending on how the pan has been manufactured, these may produce certain noises or vibrations such as those described below:

A deep humming sound as in a transformer

This noise is produced when cooking on a high power level. It is caused by the amount of energy transferred from the hob to the pan. The noise disappears or becomes faint when the power level is lowered.

A low whistling sound

This noise is produced when the pan is empty. It disappears when water or food is added to the pan.

A crackling sound

This noise occurs in pans which are made from different materials superimposed on one another. It is caused by the vibrations that occur adjoining surfaces of the different superimposed materials. The noise comes from the pan. The amount of food and cooking method can vary.

A high-pitched whistling sound

This noise is produced mainly in pans made from different materials superimposed on one another, and it occurs when such pans are heated at maximum power on two hotplates at the same time. The whistling disappears or becomes fainter as soon as the power level is lowered.

Noise from the fan

For proper use of the electronic system, the temperature of the hob must be controlled. For this purpose, the hob has a fan that starts working after detecting excess temperatures at different power levels. The fan may also work due to inertia after the hob has been switched off, if the temperature detected is still too high.

The noises described are normal, they are part of induction heating technology and not a sign of malfunction.

After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. We are committed to find the best solution also in order to avoid an unnecessary call-out.

E number and FD number:

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service. The rating plate bearing these numbers can be found on the appliance certificate.

Please note that a visit from an after-sales service engineer is not free of charge, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice

GB 0844 8928979

Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.

IE 01450 2655

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.



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